

## AROMA

pennyroyal, mirabelle, wet sand

## FLAVOR

yellow kiwi, lemongrass, seaspray

## FOOD PAIRINGS

fresh oysters, crabcakes, uni pasta

## VINIFICATION

1.36 tons hand-harvested on Oct. 11<sup>th</sup>. Fruit was crushed, pressed, and fermented on wild yeasts in neutral 500L puncheons. The wine completed a spontaneous malolactic fermentation, and was aged in barrel for 10-months. Racked to steel for an additional 6-mos. of anaerobic aging. Bottled unfinned/unfiltered.

## SITE

This choice little "home vineyard" is tucked into a fog-choked valley four miles from the cold Pacific Ocean. It grows on colluvial soils of golden sand and calcareous deposits. Clonal material is Old Wente, planted in the mid-1980s at < 600 feet elevation. This uniquely temperate region is defined by its relationship to the sea, reliable fog, and coastal redwoods. The vineyard was recently acquired by the Novick family and is managed by local legend, Prudy Foxx.

## NOTES

There is a sad narrative that rides with the 23 Kimari. The wine is off the Richter. Which makes the post script that much more painful. Vintage 2023 was followed by a cold, damp, foggy year that wrecked the 2024 crop and forced us to rethink our assumptions about farming here. The entire vineyard was taken by powdery mildew. The jagged pill owners Kim and Ari Novick were forced to swallow inspired a conversation about what could be done to prevent this from happening again. The solution: cut the heads off the old vines and start again. The quads which crammed too many clusters too close together in this too damp zone will be replaced by double Cordon pruning. The yields may be lower per vine, but vine health will improve and better yields should come. That the Novicks are amending soil, cutting way shade bearing trees, and employing selection massale...all of this portends to a bright future here. But there will be no Kimari in 2024 or 2025. In the meantime, enjoy this razor sharp white wine cut from stone. The likes of which will be found in just a few rare California terroirs.

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## DETAILS

Vineyard: Kimari	pH: 3.1
Appellation: Santa Cruz Mountains	Brix 21.8°
County: Santa Cruz	Total acidity: 7.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 77 cases	Alcohol: 13.5%
Anticipated maturity: 2028+	Yield: 1.5 T/acre
	Clones: Old Wente
	Harvest dates: 10/11/23
	Bottling dates: 03/10/24

